Chick-fil-A for People with Diabetes - Everything You Need to Know!

Chick-fil-A (/ʧɪkfɪˈleɪ/ *chik-fil-AY*, a play on the American English pronunciation of "filet") is one of the largest American fast food restaurant chains[3] and the largest whose specialty is chicken sandwiches.[5] Its headquarters is in College Park, Georgia.[6] The company operates more than 2,774 restaurants, primarily in the United States, with locations in 47 states and the District of Columbia. More restaurants are planned in Hawaii and the U.S. territory of Puerto Rico.[1] Though its former locations in the United Kingdom and South Africa are closed, Chick-fil-A's restaurants in Canada remain open. The restaurant serves breakfast before transitioning to its lunch and dinner menu. Chick-fil-A also offers customers catered selections from its menu for special events.[7]

Many of the company's values are influenced by the Christian religious beliefs of its late founder, S. Truett Cathy, a devout Southern Baptist. Reflecting a commitment to Sunday Sabbatarianism, all Chick-fil-A restaurants are closed for business on Sundays,[8][9] as well as on Thanksgiving and Christmas Day;[10] to honor the Western Christian liturgical season of Lent, Chick-fil-A promotes fish sandwiches in respect of abstinence from meat that characterizes that part of the Church Year.[11][12] The company's opposition to same-sex marriage has been the subject of public controversy, though the company has begun loosening its stance on this issue.[1

The chain's origin can be traced to the Dwarf Grill (now the Dwarf House), a restaurant opened by S. Truett Cathy, the chain's former chairman and CEO, in 1946. The restaurant is located in Hapeville, Georgia, a suburb of Atlanta,[14] and is near the location of the now-demolished Ford Motor Company Atlanta Assembly Plant, for many years a source of many of the restaurant's patrons.[*citation needed*]

In 1961, after 15 years in the fast food business, Cathy found a pressure-fryer that could cook the chicken sandwich in the same amount of time it took to cook a fast-food hamburger.[15] Following this discovery, he registered the name **chick fil a diabetes**, Inc. The company's trademarked slogan, *"We Didn't Invent the Chicken, Just the Chicken Sandwich,"*[16] refers to their flagship menu

item, the Chick-fil-A chicken sandwich. Several journalists have provided evidence that Cathy's repeated claim to have "invented the chicken sandwich," referenced in the slogan, is untrue.[17]

From 1964 to 1967, the sandwich was licensed to over fifty eateries, including Waffle House and the concession stands of the new Houston Astrodome.[18][19] The Chick-Fil-A sandwich was withdrawn from sale at other restaurants when the first standalone location opened in 1967, in the food court of the Greenbriar Mall, in a suburb of Atlanta.[14]

Since 1997, the Atlanta-based company has been the title sponsor of the Peach Bowl, an annual college football bowl game played in Atlanta on New Year's Eve. Chick-fil-A also is a key sponsor of the SEC and the ACC of college athletics.[20]

During the 1970s and early 1980s, the chain expanded by opening new locations in suburban malls' food courts.[21] The first freestanding location was opened April 16, 1986, on North Druid Hills Road in Atlanta, Georgia,[22] and the company began to focus more on this stand-alone type unit rather than on the food court type. Although it has expanded outward from its original geographic base, most new restaurants are located in Southern suburban areas.[14]

Before the "Eat mor Chikin" cows, who debuted in 1995, the chicken that is still featured in the chain's logo was Chick-Fil-A's mascot. The name of the mascot is Doodles.[23]

In 2008, Chick-fil-A became the first fast-food restaurant to become completely trans-fat free.[24]

In October 2015, the company opened a three-story 5,000 square feet (460 m^2) restaurant in Manhattan that became the largest free-standing **chick fil a keto** in the country at that time.[25][26]

Sign posted at the Spotsylvania Towne Centre Chick-fil-A location in Fredericksburg, Virginia. Chick-fil-A Sauce was invented at this location in 1983.[27][28]

On December 17, 2017, Chick-fil-A broke their tradition and opened on a Sunday to prepare meals for passengers left stranded during the power outage at Atlanta Hartsfield-Jackson International Airport,[29] and on January 13, 2019, a **chick fil a low carb** franchise in Mobile, Alabama, opened on Sunday to honor a birthday wish of a 14-year-old boy with cerebral palsy and autism.[30]

Business model

Chick-fil-A in Hillsboro, Oregon, formerly a Newport Bay restaurant. This unit opened in March 2016 and was the first in Oregon to open in over a decade

Chick-fil-A's business strategy involves a focus on a small menu and on customer service.[31] While other fast food chains often expand their menu offerings to attempt to attract new customers, Chick-fil-A's business model is to remain focused on chicken sandwiches.[31] The name capital A is meant to indicate that their chicken is "grade A top quality".[32] In addition, an emphasis on customer service has allowed Chick-fil-A to consistently lead the fast food industry in customer satisfaction.[33][34] These factors are seen as the reason for Chick-fil-A's growth and expansion in the United States.[31][33]

Chick-fil-A retains ownership of each restaurant. **chick fil a for diabetic** selects the restaurant location and builds it.[35] Chick-fil-A franchisees need only a $10,000 initial investment to become an operator.[36] Each operator is handpicked and goes through a rigorous training program; the interviews plus training can take months and is not an easy process. Chick-fil-A states on their site:

"This is not the right opportunity for you if you:

- Are seeking a passive investment in a business.
- Want to sell property to Chick-fil-A, Inc.
- Are requesting that Chick-fil-A, Inc. build at a specified location.
- Are seeking multi-unit franchise opportunities."[37]

Chick-fil-A grossed an average of $4.8 million per restaurant in 2016, despite opening only 6 days a week, the highest sales of all fast food restaurants in the United States . (Whataburger was second with $2.7 million per restaurant average).[38]

Corporate culture

S. Truett Cathy was a devout Southern Baptist; his religious beliefs had a major impact on the company.[39] The company's official statement of corporate purpose says that the business exists "To glorify God by being a faithful steward of all that is entrusted to us. To have a positive influence on all who come in contact with Chick-fil-A."[40] Cathy opposed the company becoming public for religious and personal reasons.[41]

Their website states, "The Chick-fil-A culture and service tradition in our Restaurants is to treat every person with honor, dignity and respect –regardless of their belief, race, creed, sexual orientation or gender."[42]

Sunday closure

The founder's beliefs are responsible for the chain's most well-known and distinctive feature: in accordance with the Christian doctrine of first-day Sabbatarianism, all Chick-fil-A locations (both corporate owned and franchised) are closed on Sundays,[9][43] as well as on Thanksgiving and Christmas.[44] Cathy states as the final step in his Five-Step recipe for Business Success "I was not so committed to financial success that I was willing to abandon my principles and priorities. One of the most visible examples of this is our decision to close on Sunday. Our decision to close on Sunday was our way of honoring God and of directing our attention to things that mattered more than our business."[45]

In an interview with ABC News's *Nightline*, Truett's son Dan T. Cathy told reporter Vicki Mabrey that the company is also closed on Sundays because "by the time Sunday came, he was just worn out. And Sunday was not a big trading day, anyway, at the time. So he was closed that first Sunday and we've been closed ever since. He figured if he didn't like working on Sundays, that other people didn't either." The younger Cathy also quoted his father as saying, "I don't want to ask people to do that what I am not willing to do myself."[46]

Chick-fil-A's Sunday closures extend to non-traditional locations. In addition to countless shopping malls and airports, a Chick-fil-A location at Mercedes-Benz Stadium in Atlanta is closed on Sundays despite the fact that its main tenant, the Atlanta Falcons, plays most of their home games on Sundays. The location is open when the Falcons have a Monday night, Thursday night or Saturday home game, as well as non-Sunday home games of Atlanta United FC and other events at the stadium. The Chick-fil-A remained closed for Super Bowl LIII. On Sundays, the digital signs are flipped and concessionaire Levy Restaurants sells nonbranded food and drinks at the location.[47]

Lenten observance

To honour the Western Christian liturgical season of Lent, Chick-fil-A promotes fish sandwiches in respect of the fact that this part of the Church Year is associated with the Friday Fast, with many practicing Christian vegetarianism throughout all the forty days of Lent.[11][12]

Serving chicken without antibiotics

According to the Food and Drug Administration (FDA), antibiotics used in livestock, many of which are also used to treat humans, have contributed to the rise of dangerous bacteria. In December 2012, the FDA announced plans to phase out certain antibiotics in the food production industry.[48]

In February 2014, Chick-fil-A announced plans to serve chicken raised without antibiotics in its restaurants nationwide within five years. Chick-fil-A was the first quick service restaurant to set forth a plan and commit to serving only poultry raised without antibiotics.[49] They achieved this goal in May 2019.[50]

Recipe changes

In 2011, food blogger and activist Vani Hari wrote a post titled "Chick-fil-A or Chemical Fil-A?" on her website, FoodBabe.com. She asserted that Chick-fil-A sandwiches contained nearly 100 ingredients, including peanut oil with TBHQ.[51] In October 2012, Chick-fil-A invited Hari to meet with company executives at its headquarters.[52] In December 2013, Chick-fil-A notified Hari that it had eliminated the dye Yellow No. 5 and had reduced the sodium content in its chicken soup. The company also said that it is testing a peanut oil that does not contain TBHQ and that it would start testing sauces and dressings made without high-fructose corn syrup in 2014.[52][*needs update*]